

ACID BEVERAGE COMPOSITION AND PROCESS FOR MAKING SAME UTILIZING AN AQUEOUS PROTEIN COMPONENT

ABSTRACT OF THE INVENTION

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This invention is directed to an acid beverage composition, comprising;

(A) a hydrated protein stabilizing agent;

(B) at least one flavoring material comprising a fruit juice, a vegetable
juice, citric acid, malic acid, tartaric acid, lactic acid, ascorbic acid, glucono delta
10 lactone or phosphoric acid; and

(C) a slurry of an aqueous protein material wherein the slurry of the
aqueous protein material is prepared by a process, comprising;

(1) preparing an aqueous extract from a protein containing
material,

15 (2) adjusting the pH of the aqueous extract to a value of from
about 4 to about 5 to precipitate the protein material,

(3) separating the precipitated protein material and forming a
suspension of the precipitated protein material in water,

(4) adjusting the pH of the suspension to a value of from about 4.0
20 to about 6.0 to form a slurry of an aqueous protein material, and
optionally

(5) pasteurizing the slurry of the aqueous protein material;

wherein the acid beverage composition has a pH of from 3.0 to 4.5.

Also disclosed are several processes for preparing an acid beverage
25 composition.